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Experts' Picks!

11 Sakes You Should Be Drinking Now



10 SAKE & SHOCHU COCKTAILS YOU CAN MAKE AT HOME

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06



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The featured topics of this issue of CHOPSTICKS NY is "Sake". The magazine & its Japanese have enjoyed for centuries, and the sake culture's being evolving. The more you learn about it, the more you can enjoy it.

FEATURES

02 Experts' Picks: 11 Sakes You Should Be Drinking Now

There are hundreds of sake brands available in New York now, making us wonder what to choose. In this issue, five sake experts share their recommendations to help you enjoy the hottest sake. You can find one suited to you or tastes here.

06 10 Sake and Shochu Cocktails You Can Make at Home

10 cocktail recipes using sake or shochu are introduced here. Enjoy making unique drinks at home.

FREE

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Check out page 16 for the original from the restaurant, Japan.

EXPERTS' PICKS:

October 1st is the Sake Day established in Japan in 1978 by the Sake and Shochu Makers Association. To celebrate this, *Chopsticks NY* highlights the drink made with rice in this issue, and we consulted with sake experts to see what's trending this fall/winter season. Here five sake experts from the New York area kindly share their recommendations and insights.

11 Sakes

You Should Be Drinking Now

"It's time to explore multi-faceted sakes."

Chizuko Mikawa-Helton, Sake Sommelier and Founder of Sake Discoveries, Inc.



At the vanguard of sake promotion in New York, Ms. Chizuko Mikawa-Helton established a sake consulting company over a decade ago. She has continuously introduced new tastes and ways of drinking sake to U.S. fans. For the upcoming cold season she picks **Niwa no Uguisu (Nightingale's Garden) Junmai Ginjo 60 Nuruhada**, a multi-faceted sake that can be enjoyed in any style or at any temperature. "In the past there have been many trends in flavors and drinking styles, but right now it's time for us to savor sake that maintains its beautiful taste among a wide range of serving temperatures and even shows different characteristics," says Ms. Helton. "When chilled, Niwa no Uguisu has an elegant, refreshing aroma and a taste that the gyojo class sakes boast, but at the same time, when served hot its umami increases. This sake is great with yakitori grilled skewers and nabe hot pot dishes."

According to Ms. Helton, a similar sake is **Ninko-ichi Silver Ginjo**. It won the Grand Prix in the Hot Sake Contest for two consecutive years from 2015 to 2016, and it can be enjoyed both warmed and chilled. Its soft and round flavor with elegant umami expands and deepens when warmed, and it is hard to imagine how differently it tastes when served cold. "Both Niwa no Uguisu and Ninko-ichi Silver are not only great at any temperature, but they also make you want to drink one after another. You can hardly stop drinking these sakes once you open the bottle."

Ms. Helton also suggests aging sake by yourself. "You can age sake at either room temperature or while chilled. If the sake is in the gyojo or daiginjo class, it should be stored in the fridge. Enjoy the transition of the taste and the sake's characteristics as you age it."



New **iwa no Uguisu Junmai Ginjo 60 Nuruhada**

An aromatic and fresh sake that has a hint of a melon note and a crisp texture. Lingering umami from the rice can accompany various types of dishes and can be enjoyed from the beginning to the end of your meal.

Yamaguchi Sake Brewery Co., Ltd. (Fukubei Prefecture) www.niwa-no-uguisu.com
Distributed by NY Mutual Trading, Inc. www.nyntc.com

Ninko-ichi Silver Ginjo

This award-winning gyojo sake is refreshing and vibrant when chilled, and becomes rounder and richer in umami when warmed. Enjoy the variety as it changes from during the course of your meal.

Ninko, Inc. (Fukuoka Prefecture)
www.ninko.co.jp
Imported by Silk Road Wine and Spirits, Inc.
www.silkroadwinesandspirits.com





"Find versatile sakes you can enjoy with dishes."

Yoshihiro Saito, Senior Sales Manager of JFC International, Inc. New York Branch

JFC International, Inc. is one of the leading importers/distributors of Japanese food and drink, dealing with over 200 brands of sakes and other Japanese alcoholic drinks. Here Senior Sales Manager Mr. Yoshihiro Saito highlights two new sakes soon to be introduced to the U.S. market, as well as one already here, all of which are great to enjoy during meals.

Karatamba Draft Nama-Chozo is one of the new introductions, and it's from the popular Carls Karatamba series which has been beloved for 30 years. This latest addition to the series is a draft sake that is made by skipping a pasteurizing step before storing. "It's very refreshing and clean. I recommend drinking in a wine glass while chilled to enjoy its crisp aroma. It's also reasonably priced, so you can try it without breaking the bank," says Mr. Saito.

Another new sake is **Jozen Pink Junmai Ginjo Matured**, released by another beloved series brand, Jozen. Matured for two years at a low temperature, it boasts a smooth, mild taste with a modest aroma. "If you're new to sake, it's the one you should try. It's easy to drink and can be paired with any dish."

On the market since July this year, **Makiri Junmai Daiginjo** is a super dry and sharp sake. Unlike most daiginjo sake, which are usually fragrant with an elegant sweetness on the palate, Makiri's modest aroma and crystal clear taste make it perfect to accompany sushi and sashimi. "It also suggests pairing it with cheese and creamy dishes, because Makiri's sharpness and acidity create a nice balance with them," says Mr. Saito.

For parties and dining out in the fall season, make sure to look for something that goes well with your favorite foods. Perhaps one of these three sakes is just what you are looking for.

For more information about these sakes,
please see JFC International, Inc.'s website below:
www.sakeexpert.com



K NEW **aratamba Draft Nama- Chozo**

The Karatamba series sakes are known for a distinct body and sharp, dry aftertaste. This draft Karatamba, the newest in the series, maintains the brand's features and at the same time boasts a fresh, clean taste. It is ideal for unseasoned and salty dishes, but it's also fun to pair it with seasonal dishes throughout the year as its freshness will accommodate their flavors.

Carls Sake (Pigeon Preference/Calfornia)
www.carls.co.jp/english/
www.carlsusa.com

J NEW **ozen Pink Junmai Ginjo Matured**

This sake is matured for two years at a low temperature, producing a subtle sweetness and savored with a hint of minerals. The aroma is also a mix of mineral tones and fruits like peach, nectarine and juicy cherry with a rose grain, finish. Pair it with Japanese dishes like vegetable tempura and grilled sals (pawfish), as well as Western ones like Caesar salad and pasta with cream sauce.

Shimada Sake Brewery (Yagata Prefecture)
www.shimada-brewery.com



M NEW **akiri Junmai Daiginjo**

This is a super premium dry daiginjo that is accentuated by a light ginjo aroma and a clear, clean taste. Its sharp taste not only goes great with sushi, sashimi and dishes (roasted dishes), but is also perfect for cleansing your palate while savoring cheese and creamy dishes. It received the Sake flavor of the Year award at this year's International Wine Challenge.

Tokoku Meigo Co., Ltd. (Yamagata Prefecture)
www.hakumaru.co.jp/online_brewery
Imported by Sakurai Wine and Spirits, Inc.
www.sakurainewineandspirits.com



"I can see clearly that with sake, an earnest heart makes the final product shine."

Rachel Pickowsky, Sake Sales Representative at NY Mutual Trading, Inc.

NY Mutual Trading, Inc. has helped the Japanese food and restaurant industry grow by providing countless Japanese food and drink items, as well as kitchen equipment. Ms. Rachel Pickowsky, sake sommelier and the company's primary sake promoter spends each day looking for new ways to share sake and shochu with the world. For this reason, she chose three sakes from breweries that display a high level of quality, as well as authentic style, innovation and social responsibility. She also shares many pairing options discovered through her own personal exploration.

Her first pick is a truly almighty sake that can be enjoyed at any temperature and with any food: **Nambu Bijin "Southern Beauty" Tokubetsu Junmai**. "It is a sake that you will always find in my home. You can pour it with fanfare and finesse or casually as the situation calls for," says Ms. Pickowsky. She pairs it alongside freshly shucked oysters, zesty papaya salads, crispy fried chicken bites and even savory slices of braised lamb shank. "Naturally it pairs with wushoku as well – *nasuuba* (cold buckwheat noodles), tuna tataki and my guilty pleasure *shishime* (grilled snail) are all perfectly complemented by it."

Hakkaisan Yukimuro "Snow Aged" Junmai Ginjo is a special junmai ginjo made via a unique process. "The brewers put the sake to sleep for a minimum of three years in their Yukimuro – a special snow storage facility that keeps the temperature more stable than modern machinery ever could [without a single volt of electricity]." This lends the sake a luxuriously smooth and velvet-like mouthfeel, accompanied by the elegant aroma of perfectly steamed rice with a subtle top undertone and the barest hint of fruit. "I enjoy this sake with richly textured as well as nuanced, umami-driven dishes. Naturally, one can't go wrong pouring this with standard fare such as *Saba Shingyaki*, *Shabu Shabu*, *Miso Ramen* and *Vegetable Tempura*. For the gourmand, enjoy with *chawan*, *foie gras* and lightly seared wagyu."

Finally, **Kikusai "Chrysanthemum Mist" Organic Junmai Ginjo** is the very first Japanese sake sold in the U.S. to obtain the USDA certification. It is an unexpectedly soft and smooth brew with fragrant hints of melon, banana and honeysuckle, and a clean semi-dry finish. "I'm happy to see it at the table with *sashu* and *sashimi* as well as lightly salted *yakitori*, but would be excited to also have it with roasted vegetables, fish tacos and pizza."

Again, she chose this sake not only for its quality, but also for the producer's effort toward sustainable, responsible farming and brewing practices, the implementation of time-honored and regional traditions alongside modern technology, and positive and earnest connections to the local community. The combination of all of these factors "seems to lead to the production of truly good sake."

For more information about these sake, please see NY Mutual Trading's website below:
www.nyntc.com



Nambu Bijin "Southern Beauty" Tokubetsu Junmai

This sake itself is positively addictive: semi-dry with a melon and vanilla flavor, green and fruit nose, and a bright and juicy yet smooth semi-dry finish.

Nambu Bijin Sake Brewery,
Nambu Prefecture
www.southern-beauty.com



Hakkaisan Yukimuro "Snow Aged" Junmai Ginjo

Aged for a minimum of three years in a snow-storage room, it develops into a round and smooth sake with a subtle fine aroma and a mellow dry finish.

Hakkaisan, Niigata Prefecture
www.hakkaisan.com



Kikusai "Chry- santhemum Mist" Organic Junmai Ginjo

Inspected and certified by the National Organic Program famous for its harsh scrutiny, this sake is semi-dry with a top note reminiscent of ripened banana and offers a hint of yellowish flavor on the palate.

Kikusai Shuzo, Niigata
Prefecture
www.kikusai-sake.com/
kikusai.us/



"Americans' palates will be happy with sake made in the U.S."

Mr. Masahiro Fukuda, SakeOne Eastern Regional Sales Manager

Certified sake sommelier and "sakazushi" (master sake taster qualification beyond sake sommelier) and veteran in the sake industry, Mr. Fukuda picks **Momokawa Organic Junmai Ginjō** because it is a rare sake made on U.S. soil by an American brewer that has obtained USDA Organic Certification. "This sake is the perfect representation of SakeOne's innovative spirit combined with sophisticated brewing techniques learned from our Japanese partners. It goes through the rigorous extra step of USDA Organic Certification, yet still has all the hallmarks of a junmai ginjō, both in terms of aroma and flavor profile," he says. "This is a wonderful sake for those looking for something out of the ordinary."

Momokawa Organic Junmai Ginjō is USDA-certified organic sake made in the U.S. It's brewed at SakeOne in Forest Grove, Oregon using local water. Notes of refreshing melon combine with delicate pineapple and citrus flavors, which make for a versatile pairing with a variety of meals, including salads, seafoods and desserts. Produced and distributed by SakeOne www.sakeone.com

To learn more about this sake, go to SakeOne's website and see their product leader to find where to drink and buy Momokawa Organic Junmai Ginjō. www.sakeone.com/forever



Best Sakes for Japanese Fall/Winter Flavors

There are a couple of typical Japanese fall and winter dishes that people are dying to savor, such as Kani crab, simmered daikon radish with miso glaze and sake hot pot. We chose two dishes, **Sukiyaki** and **Sake Lee-Marinated Grilled Black Cod**, and asked expert Mr. Toshiyuki Kobayashi to pair them with sake. Kobayashi works as a sake sommelier at Wasan Brooklyn, where he is co-owner.

Sukiyaki and Kagurishi Chokurakushi Yamaki Junmai

Sukiyaki is considered as a thick soy sauce-based soup, so I recommend that you choose sake that can melt its powerful flavor. Also, sukiyaki contains mushrooms, which produce an earthy aroma and flavor. The sake I think of that can enhance this power and enhance any ones made in the kanto or panhandle style, as well as aged sakes. Among them, I particularly endorse **Kagurishi Chokurakushi Yamaki Junmai**. This panhandle style sake goes through a two-year aging process, which brings out multi-layered flavors with a defined body. It's truly when chilled, but for accompanying sukiyaki I recommend room temperature. By savoring mouthfuls of meat and mushrooms and then sipping Kagurishi, you will be able to enjoy all the aromas it breathes spreading throughout your mouth.



Kagurishi Chokurakushi Yamaki Junmai
Tokumatsu Sake Brewery
(Tokumatsu Producers) www.tokumatsu-sake.com



Naramono Junmai
Yamaguchi Sake Brewery
(Yamaguchi Producers) www.yamaguchi-sake.com

Sake Lee-Marinated Grilled Black Cod and Naramono Junmai

Sake lee-marinated dishes go well with any sake, but for the ultimate pairing find a sake that has a similar taste profile: that being sake less with a hint of milk and cream. I choose **Naramono Junmai** and drink it warm. It is a versatile sake that not only matches many kinds of dishes, but also enhances every dish's tastiness. Take black cod, fully cook it with sake lee-sauce and then dig in. Also please note that you should warm this sake to get the most out of it. If warming up sake at home is intimidating, you can enjoy this sake at room temperature.



Wasan Brooklyn
448 Bergen St., Brooklyn NY 11217
www.wasan-ny.com

Wasan Brooklyn will serve these pairings during the fall and winter season. Please look in the Daily Special Menu to find out when they are available and enjoy them while they are around!



Both sakes are distributed by
Whitewater Asian Foods, Inc.
www.whitewaterfoods.com/japanese/

Creamy Lento

INGREDIENTS SERVES 1

- ☐ 1 oz Lento
- ☐ 1 oz Amaretto
- ☐ 1 oz Bailey's Irish Cream
- ☐ 1 tsp espresso
- ☐ Creamer powder to garnish

DIRECTIONS

1. Put Lento, Amaretto, and Bailey's Irish Cream into a shaker with ice and shake well.
2. Strain into a Champagne flute glass with ice.
3. Carefully pour the espresso on top and garnish with creamer powder.



Lento

The brown sugar slowly infuses with classical music whose vibration travels through Lento. Its warmth and smooth on the nose, Ancient Cellars Green Pineapple Corp. | www.lentobrewery.com



G Cherry Blossom

INGREDIENTS SERVES 1

- ☐ 40 oz peachy pear juice*
- ☐ A dash of simple syrup
- ☐ 150-oz ice
- ☐ A dash of agitated lime juice
- ☐ 1 soft coral balloon
- ☐ Salt to garnish

*You can substitute raspberry juice

DIRECTIONS

1. Mix the peachy pear juice in a shaker. Place a half-cup of ice in a sphere-shaped glass, gently fill with water, and freeze.
2. Pour peachy pear juice, simple syrup and agitated lime juice in the glass and gently stir.
3. Salt the rim of a glass.
4. Put the frozen sphere in the glass and gently pour the cocktail.

*These recipes of Fruit & Flower, Kater Bros. Brewco/Cherry Blossom



G PE

Made with genuine authentic Oregon and developed by an American beer brewer, water, this unfiltered pale ale provides a rich, bold taste. GatoCoy Brewing | www.gatobrewery.com



Haikara MoMo & Soda

INGREDIENTS SERVES 1

- ☐ 2 1/2 oz Haikara MoMo
- ☐ 2 1/2 oz thyme sprigs
- ☐ Soda to fill the glass
- ☐ 3-dashes Playhead bottom

DIRECTIONS

1. Place thyme sprigs into tall glass with ice.
2. Gently pour Haikara MoMo and top with soda.
3. Finish with 3 dashes of Playhead bottom.



Haikara MoMo

Haikara MoMo is made by hand daily, grown in the heart of the Pacific Northwest, produced by an experienced brewer and is a true craft beer. It is a true craft beer. Unleashed Brewing | www.unleashedbrewing.com



Kyushu Club

INGREDIENTS SERVES 1

- ☐ 1 1/2 oz 80-proof Gin
- ☐ 1 oz Hibiscus Cool
- ☐ 3/4 oz agave nectar
- ☐ 3/4 oz fresh lime juice
- ☐ 2 strong dashes of Angostura bitters
- ☐ 1 dash of Regal's orange bitters

DIRECTIONS

1. Mix all ingredients.
2. Shake well in a cocktail shaker with ice.
3. Strain into a chilled martini glass.



Batons Cool

Batons Cool is a true craft beer grown in the heart of the Pacific Northwest, produced by an experienced brewer and is a true craft beer. It is a true craft beer. Kyushu Club & Brewery Co., Ltd. | www.kyushu-club.com



Lento Cosmopolitan



INGREDIENTS SERVES 1

- ☐ 1 1/2 oz Lento
- ☐ 1/2 oz Cachaça
- ☐ 1/2 lime juice
- ☐ 1 oz cranberry juice
- ☐ 1 tsp hibiscus syrup

DIRECTIONS

1. Put all ingredients into a shaker with ice and shake well.
2. Strain into a cocktail glass.
3. Garnish with a lemon twist.

Lento

The green sugar alcohol mixers with natural music where vibration harmonizes through body to mind and breath on the nose.

Alcova, California Cachaça From Top Shelf | www.lento.co.jp



MIO Grape Cocktail



INGREDIENTS SERVES 1

- ☐ 10 oz MIO Sparkling Seltzer for infusing
- ☐ 6 oz MIO Sparkling Seltzer for the cocktail
- ☐ 1 bunch green grapes
- ☐ Five basil leaves
- ☐ 1 oz lemon juice
- ☐ 1 oz elderflower liqueur
- ☐ Ice ☐ Sugar for garnish

DIRECTIONS

1. Pre-press. Soak fresh green grapes in MIO Sparkling Seltzer for 6 hours or overnight in an airtight container.
2. Lightly wash. 3-4 MIO infused grapes and five basil leaves.
3. Pour lemon juice and elderflower liqueur. 4. Add ice and stir. 5. Top off with MIO Sparkling Seltzer. 6. Garnish with MIO infused sugared grapes and fresh basil.

MIO Sparkling Seltzer

Drop and savor with fresh citrus and pure MIO Sparkling Seltzer brings you from an occasion. Real with experience and dreams.

Alcova Seltzer USA Inc. | www.alcovaseltzer.com



Nigori Matcha White Hot Chocolate



INGREDIENTS SERVES 1

- ☐ 2 oz Sho Chiku Bin Nigori Sake
- ☐ 1 tsp matcha powder
- ☐ 2 oz white chocolate
- ☐ 4 oz half & half (or choice of dairy/non-dairy drink)
- ☐ Whipped cream, mint, and white chocolate chip cake for garnish

DIRECTIONS

1. Whisk together matcha powder and Sho Chiku Bin Nigori Sake until combined. Set aside.
2. Heat half and half on medium-low until just simmering. Add occasionally to prevent burning.
3. Remove from heat and add white chocolate to half liquid and whisk to melt.
4. In a mug add matcha cake, milk, top with hot white chocolate mixture.
5. Serve garnished with whipped cream, light dust of matcha powder and white chocolate curls.

Sho Chiku Bin Nigori Sake

Deliciously combining sake brewing with a hint of a soft medium taste and a clean finish.

Alcova Sake USA Inc. | www.alcovasake.com



Spicy Strawberry Nigori



INGREDIENTS SERVES 1

- ☐ 2 oz Sho Chiku Bin Nigori Sake
- ☐ 1/4 oz lemon juice
- ☐ 1/4 oz strawberry syrup
- ☐ 1/4 oz Cachaça
- ☐ Garnish with Strawberry pepper or fresh ground black pepper
- ☐ Ice
- ☐ Egg white*

DIRECTIONS

1. Shake all ingredients in shaker with ice, stirred up.
2. Top with sprinkle of spice powder.
- * If not with egg white, use the fresh strawberry juice instead of strawberry syrup in order to achieve the natural foam on the top.

Sho Chiku Bin Nigori Sake

Based on a premium texture and minty body this region, crafted in the U.S., based on a traditional brewing method, go to work with a mix of flavors.

Alcova Sake USA Inc. | www.alcovasake.com



Sweet Potato Sour



INGREDIENTS SERVES 1

- ☐ 2 oz. White Rum
- ☐ 1 oz. Dry Vermouth
- ☐ 1/2 oz. Fresh, preferably
- ☐ 1/2 oz. vanilla vodka
- ☐ 1/2 oz. Sugar 40 or Neven
- ☐ 1/2 oz. lemon juice

DIRECTIONS

1. Mix all ingredients
2. Shake with ice and strain into a chilled martini glass

Melachon

The back of a full-bodied and smooth sweet potato vodka, its natural character is as good as its long glass. Rum and any more drinks.

Brown Shochu 1. Brown Co. Ltd. | www.brownschouchu.com



Yuzu Mimosa



INGREDIENTS SERVES 1

- ☐ 1/2 oz. Cacha
- ☐ 1/2 oz. Cacha sparkling wine
- ☐ 1/2 oz. Yuzu juice (depending on the size of a glass you use)

DIRECTIONS

1. Pour Yuzu Mimosa into a tall glass (preferably a Champagne glass) up to 80% of the glass
2. Fill up the glass with Cacha sparkling wine

Recipe courtesy of Tokyo's Yuzu Mimosa. Photo: David LaRocca/Stocksy.com

Yuzu Mimosa

The white yuzu mimosa is a tall glass (preferably a Champagne glass) up to 80% of the glass. Rum and any more drinks.

Brown Shochu 1. Brown Co. Ltd. | www.brownschouchu.com



"SLOW & RELAXED" BROWN SUGAR SHOCHU

LENTO

Women's favorite shochu | Healthy | No sugar | Low calories



LENTO SODA

Ingredients

- 2 oz. LENTO
- 2 oz. 7-Up

Cooking: 1/2 cup
1/2 cup

Not only do brewers pour their hearts and souls into this shochu's production, but acoustic equipment is also affixed to the storage tanks. For three months, LENTO matures while "listening" to the classical music that flows from the speakers to the tanks. The rich, melting sensation you experience while drinking it and its mellow and smooth mouth feel are realized through the fusion of tiny particles caused by the acoustic vibrations.



JFC INTERNATIONAL INC.

Distributed by JFC International Inc. / Tel: 800-525-4480. Anand Sakuma Kato Brewing Corp. / www.lento.co.jp

Delicious, delicate, fruity and refreshing—
An absolute delight!

MIO SPARKLING SAKE



松竹梅
Sho Chiku Bai

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SUIGEI

ENJOY SAKE LIFE
BY SUIGEI JAPAN

酔鯨



SUIGEI Tokubetsu Junmai
1800ml/1950ml/950ml

Enjoy the beautiful autumn atmosphere with the limited supply method with your delectation.

SUIGEI Junmai Ginjo
Kokoro No. 34 1950ml

Local rice "SOME YOSH" is used for this Junmai Ginjo. This "all-Grain" product has a soft taste and clean crisp finish.

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The Heritage lives on.



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KYOTO SINCE 1637

And now,
our Young Brew-master
Yousuke Kawasaki and
team are continuing the legacy.



Bottle provided: Gekkeikan Sake Co., Ltd.
1902 - Arrived at Hanshin
1906 - Arrived at Ch. port
1915 - Thawed at FINE art SF

www.gekkeikan-sake.com
Ch. in Response



JAPANESE GRANDMA'S TIPS

Getting Over Chronic Fatigue

"Umeboshi green tea" is a helpful remedy. Add 1 teaspoon of umeboshi (pickled plum) paste and 1/2 teaspoon of soy sauce into a cup of green tea. The citric acid from plums helps to beat fatigue. This is effective in treating not only physical, but also mental exhaustion.



“WA” Cooking

The harvest season has come! And Japanese people become excited about savoring tasty rice around this time. This month, Misako Senoo introduces a rice ball dish featuring Ajinomoto brand rice, a Koshihikari variety rice grown in Nagata Prefecture in Japan. She makes a twist on a standard rice ball and transforms it into a cute Halloween snack. Try the recipe with your children!



Recipe created by
Misako Senoo

Savory

NOVEMBER

Halloween Jack O' Lantern Salmon Rice Ball



Instead of stuffing grilled salmon into each rice ball, this recipe mixes shredded salmon with cooked rice to make it a pretty color. This is a great, fun Halloween project to do with your children. Let everyone's imagination and creativity go wild and make original salmon rice ball Jack o' lanterns!

Ingredients

(Serves 3-4)

- 4 cups cooked Japanese short grain rice
- 8 oz. loon salmon fillet
- 1 ball sheet nori seaweed
- 1 tsp salt □ 3/4 tsp sugar
- 2 tsp oil □ Vegetables to garnish

Directions

- 1 Marinate salmon fillet with salt, sugar and sake, and set it aside for 20 minutes.
- 2 Lightly wash the nori sheet and then lay under running water and pat dry with paper towel until all the moisture on the surface is gone.
- 3 Place the salmon fillet on a cooking pan lined with aluminum foil, and bake for 10 minutes or until cooked thoroughly.
- 4 Take out of the oven and shred salmon fillet into fine flakes using forks or chopsticks.
- 5 Mix finely shredded salmon into cooked rice.
- 6 Divide salmon rice into 8 even portions.
- 7 Use small bowl with plastic wrap and pat portioned salmon rice in.
- 8 Wrap the rice with plastic wrap and shape it into a ball.
- 9 Repeat and make 8 heart shaped salmon rice balls.
- 10 Get eyes, nose and mouth out of soy seaweed using scissors and place on each rice ball.
- 11 Place the rice balls on serving platter and garnish with your choice of vegetables.



Ajinomoto Premium Short Grain Rice from Japan

Ajinomoto brand is a premium Koshihikari variety rice grown in the hot and humid soil of Nagano Prefecture in Japan as one of the highest grade rice varieties in Japan. Made with meticulous care by their farmers, the Ajinomoto brand rice is fluffy and silky, has a beautiful sweetness, and is gluten free and non-GMO. Imported and distributed by JFC International, Inc. | www.jfc.com



Spooky-Cute Halloween Gyoza Dumplings

Ghouls and goblins are around your town in Halloween! Let's get friendly with them by making a ghostly dish with children. Even your tiny helping hands can easily transform Day-Lee Pride UMAMI GYOZA DUMPLINGS into a Halloween dish.

Halloween Umami Gyoza Monsters



INGREDIENTS (Serves 8)

- ☐ 12 Day-Lee Pride Umami Gyoza
- ☐ 2 sheets of paper
- ☐ 2-3 sheets of cheese (white and red)

such as teriyaki, white shirataki

- ☐ Nori (optional)
- ☐ Panko (optional)

TOOLS

- ☐ Scissors
- ☐ Tweezers
- ☐ Brush (to dry the dumplings)

DIRECTIONS

1. Cook Umami Gyoza according to the directions on the back of the package.
2. Using a knife cut out 24 circles from white sheet of paper and place them on the flat side of gyoza. Gyoza should be slightly hot so that cheese circles melt and stay in better.
3. Cut out two rectangles to make mouth by using scissors or a knife cut out shape (gyoza get it optional). Make them into whatever you like: smiling, angry, or scary.
4. Using tweezers, pick up each cut-out nori rectangle and place it on the cheese circles to complete the eyes.
5. Cut out some longer hair strands from using scissors.
6. Make a slit in the gyoza by using a small knife or scissors and insert the hair tongue. Tongue should be hanging down.
7. Place them on a plate with some garnish and serve with ponzu or any sauce of your choice.



TIPS

This is such a fun and easy project to do with children. You can enjoy creating various expressions of gyoza ghosts. Happy Halloween!

**UMAMI
GYOZA
DUMPLINGS**

**NO MSG
Added**



Day-Lee Foods, Inc.

Nipponheim Group



www.dayleepride.com | www.crazycutelove.com | 800-329-5339 | Santa Fe Springs, CA 90670



Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor
 • Check for NY website to pick up

GROCERY

MGM & Way & H&M

Northway Plaza 11th & 11th St.
 718-494-4949 Japan

Manjaro 2000 Broadway Ave. 10th & 10th St.
 212-681-6429 Japan

Delishious Wholesaler East*
 110-10 41st Ave. 2nd Fl. 11th & 11th St.
 718-772-1181 Japan

Katagiri & Co., Inc.*
 2001 15th St. 1st Fl. 10th & 10th St.
 212-763-6669 Japan

HEKATA*
 111-09 10th St. 1st Fl. 10th & 10th St.
 718-772-1181 Japan

Sunrise Mart Midtown*
 121-09 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Hi Mart H&M Asia Pacific
 100-10 41st Ave. 1st Fl. 11th & 11th St.
 718-772-1181 Korea

Wonging
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Midoriya*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Drishio Greenhouse Wonging*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Japan Premium Beef
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Sunrise Mart Asia Pacific*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

How Kim Min, LLC*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

No Japanese Substitutions
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Bonetto Wine*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Takaya Mart*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Sunrise Mart Delta*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Midoriya*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Family Market*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

H&M Marketplace
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Hi Mart Northern 11th
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Hi Mart Northern 11th
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Hi Mart Union
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Hi Mart Wilkes Park*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Sakuya-y*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Sanja Yendo*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

New Japanese Foods*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Shin Nippon Da*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

DABO
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Fuji Mart Scarsdale*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Hi Mart Manhattan*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Kan San Foods*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

NUYA Market*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Delishio*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Fuji Market
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Mitsuru Marketplace*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

SAKE

Cotton Wine & Liquor*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Mitsuru Wine*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Japan

Antikorea Wine & Spirits*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Landmark Wine*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

SHANYA*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

New York Wine Exchange
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Granada Wine & Spirits*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

JAPANESE WHOLESALE

Central Foods Co., Ltd.
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Dani Trading Co., Inc.*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

JPC International Inc.*
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

NY Mutual Trading Inc.
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

PMU
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Wine of Japan Import, Inc.
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

Wholesale Wine Imports, Inc.
 110-10 41st Ave. 1st Fl. 11th & 11th St.
 212-681-6429 Korea

October Events

KATAGIRI

-13th both locations
Japanese Rice Sale



16th-25th both locations
CALPICO Fair



26th both locations
Tohoku Fair
 (Northeast region in Japan)



The oldest Japanese grocery store in the U.S.



KATAGIRI
 JAPANESE GROCERY

234 E. 58th St. (bet. 2nd & 3rd Ave.)
 212-772-7888 • 10am - 7pm
 230 Lexington Ave. (bet. 41st & 42nd St.)
 212-772-7888 • 10am - 7pm Mon - Sat • Sat 10am - 6pm

OPEN DAILY

midoriya

Japanese mini market

New Japanese Convenience Store in Williamsburg

OPEN 7 DAYS Mon-Sat: 10am-11pm Sun: 11am-10pm

Ask a local resident from from 1000 Bedford Ave. subway station
 167 N 9th Street Brooklyn NY 11211 Tel: 718.599.4690

DISCOVER HEALTHY JAPANESE NOODLES SERVED WITH KIKKOMAN'S TSUYU!

There's nothing more delicious than a bowl of cold soba and a bowl of cold udon. Both are served with Kikkoman's Tsuyu, a naturally brewed, superior grade soy sauce, premium mirin, quality bonito extract and NO MSG or preservatives.

HON TSUYU

Use this concentrated soup & sauce base for a variety of Japanese dishes!

- Concentrated soup & sauce base
- Made with extra fancy soy sauce and high quality mirin (a sweet cooking rice wine)
- The soup stock contains selected bonito and Kikkoman's kelp

SOBA TSUYU

A ready-to-use seasoning for dipping cold soba (buckwheat noodles)



Contains Kikkoman's naturally brewed, superior grade soy sauce, premium mirin, quality bonito extract and NO MSG or preservatives.



SOMEN TSUYU

A ready-to-use seasoning for dipping soba or hiyamugi



Contains Kikkoman's naturally brewed, superior grade soy sauce, finest mirin, three kinds of natural seafood extracts and NO MSG or preservatives.



kikkoman
seasoning your life

WWW.KIKKOMANUSA.COM

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SUMMERTIME IS RAMEN TIME



Beat the heat with hiyashi chuka, a chilled ramen dish that's cool, refreshing and healthy. Simply choose your favorite noodles and sauce, and add your favorite toppings to make hiyashi chuka at home.

www.sunnoodle.com



Chopsticks NY Gallery

We extended the deadline for the Chopsticks NY Instagram Gallery contest, featuring RAMEN. The new deadline is October 11, and you can join the contest by sharing your ramen photos on Instagram with #ChopsticksRamen till then.

new

Deadline:

October 11

Don't forget **#ChopsticksRamen**



\$25 Gift Certificate for 2 Winners

Two winners will receive \$25 Gift Certificate that can be used in select ramen shops in New York through www.giftrocket.com.

Music that Runs Five Millennia Deep

SHEN YUN SYMPHONY ORCHESTRA

Artistic Director: www.shenyun.com

"A materialization of the divine— it's extraordinary!"

— Zvi Lurie, Zerkow, Conductor of the Orchestra de la Suisse Romande

www.shenyun.com

Carnegie Hall

Sun. Oct. 7, 2PM

Tickets: \$10-\$120

Carnegie Charge: 212-247-7600

Online: CarnegieHall.org

Box Office: 5th St and 7th Ave



Join the difference,
www.ShenYunSymphony.org

Sharing the Appeal of Linen with New Yorkers



In early August, a Japanese linen specialty shop called *rest Rabe* arrived on the SoHo scene. The company began with a flagship store in Tokyo in 2004, and now has 16 stores throughout Japan. Here in New York, this showroom is where customers can try on items. They can order them online to be shipped from Japan within a week, and Manager Sachiko Rabe is on hand to help with these purchases.

According to Hideo, linen is produced from various locations but all production and designs take place in Japanese factories; *rest Rabe* makes all its own samples, and clothing is cut and sewn for the perfect fit. "When properly taken care of, our pieces should last for eons," she says. Only natural fabrics and threads are used, another reason people can feel at ease when wearing *rest Rabe* products.

Though linen is thought of as a summer staple, Hideo dispels that myth: "There are diverse types of linen and it can be worn all year as layering enables your skin to breathe." One unique item is the linen jumps, more durable than one would think but less restricting than those typical of denim. *rest Rabe*'s showroom is open from Thursday to Saturday, and all can borrow who make purchases receive a free pouch while supplies last.



Sturdy yet breathable linen jumps come in cool colors and styles.



Relaxed linen jumpsuits designed to fit your body naturally and comfortably.



Many *rest Rabe* items are dyed with natural dyes such as Gansho leaves, and softens.

rest Rabe, 252 Broadway St., 2nd Floor & E. Houston St., New York, NY 10013 | www.restabe.com

SHOP

DJs and Collectors Converge at FACE Records NYC

Yellow Magic Orchestra (YMO), Ryuichi Sakamoto, Haruomi Hosono, Tetsu Yano—if those names get your attention, you will want to visit FACE Records NYC soon. Newly opened on Bowring Place, where Williamsburg and South Williamsburg merge, this shop specializes in selling, buying and trading vintage vinyl records. Its true specialty is Japanese vinyl, both records from Japanese musicians and non-Japanese artists' vinyl pressed in Japan, which are highly regarded for their sound quality. The shop has 10,000 items on hand and are slowly but surely gaining fans.

When you step into the store the first thing you see is an edition of vinyl record jackets that are mainly from the 30's and early 80's, the golden age of vinyl. If you are a fan of this era or Japanese pop culture, you will instantly be drawn to these items. As the first U.S. branch of FACE Records that was established in Japan in 1994, this shop constantly gets rare Japanese items through its business in Japan. Genres vary from techno, rock, jazz and sounds before Japanese pop music was called J-pop, as well as soundtracks from movies, TV series, and anime—you can find Sanyo Chiba and Kenta Sugawara on the posters!

New arrivals are displayed every Saturday, but items quickly come and go due to the nature of the business. "We pick new items everyday and post it on our Instagram. Many fans seem to find what they want though. Sometimes there are long lines for certain records," says Mr. Yuichi Mamiya, owner of FACE Records NYC. "We do not hold items through phone or email requests, so if you want something you have to come here to get it."



Ryuichi Sakamoto, Tetsu Yano, and Haruomi Hosono are the most highly demanded artists at FACE Records NYC. Their music is highly sought after, and fans should keep checking the website and social media to find out what the shop currently has.

The price range is surprisingly reasonable. "Our average price for LPs is around \$30-35 and EPs go for around \$5. Of course items with things like limited edition posters and booklets cost over \$100" he says. Also, the store pays respect to analog sound, carrying rare record accessories like stabilizers and needles that DJs don't ever. If you are looking for something cool, FACE Records NYC should be your next destination.



FACE is a paradise of sound quality. While browsing in the store, you will be surprised by the great sound of the vinyl records. The store has a lot of vinyl records, and you can find many of them on the shelves.



The shop also carries a variety of vinyl records, including the extremely limited 'Dear Note Japan' series.



FACE Records NYC is the only store outside Japan where you can get the latest releases, including the 'Dear Note Japan' series. The store has a lot of vinyl records, and you can find many of them on the shelves.



FACE Records NYC | 176 Bowring Pl., Brooklyn, NY 11211 | Tel: 917-305-1302 | www.facearecordsnyc.com | www.facearecordsnyc.com | www.instagram.com/facearecordsnyc | www.facebook.com/facearecordsnyc | www.tiktok.com/@facearecordsnyc

GAME/EDUCATION

Kanji Drop: Play and Learn Kanji on Your Smartphone

For those learning Japanese as a second language, *kanji* (Chinese character) is one of the hardest things to master. While two other Japanese writing systems, *hiragana* and *katakana*, are syllabic, *kanji* is logographic. What also makes it complicated is that most of the *kanji* characters have multiple pronunciations. These facts may already discourage those new to learning the Japanese language, but at the same time, *kanji* is picturesque and many are composed of combinations of other *kanji* characters, meaning they are visually fun and easy to memorize. **Kanji Drop**, a new free smartphone app developed by Dr. Rieyo Kuroki of Rie Shoki Games, accentuates the fun parts of *kanji* and navigates learners to more complicated parts while playing a game.

In *Kanji Drop*, players stack different *kanji* characters together like in the popular game Tetris to form words. Once you successfully compose one *kanji* character or create a word by combining *kanji* characters, the characters crash and the remaining *kanji* characters drop to the bottom. While enjoying *Kanji Drop*, players are led to learn over 2,000 *kanji* characters at the same levels of difficulties that Japanese primary and secondary school students learn, in accordance with the Ministry of Education in Japan. *Kanji Drop* also features a full dictionary to look up *kanji* and words, animated GIFs showing how to write the characters as well as a list of words made from the *kanji* and more, making learning *kanji* and the Japanese language fun and effortless. *Kanji Drop* is available for free at the Ap-



ple iTunes store, Google Play store, and Rie Shoki Games website: www.KanjiDrop.com.

Info: www.KanjiDrop.com | kanji@theshekiyama.com

GALLERY / ART

SEIZAN Gallery Opened the First NY Outpost, Promoting Contemporary "Nihonga"

Japan has a long history of two-dimensional artworks, such as *ukiyo-e* and *yenato-e*. Literally meaning "Japanese painting", "*nihonga*" emerged around 1900, when Western oil painting became more popular and available in Japan. It refers to the original practice of material, technique and choice of subjects, which characterizes painting in Japan. Just opened in the gallery

centric street in Chelsea, SEIZAN Gallery's first overseas outpost specializes in contemporary *nihonga* and promotes Japanese talent and the diversity of their work to a broader audience.

SEIZAN Gallery (www.iseijapan.com), located right across the street from Kabuki Theater in the Ginza district of Tokyo, is a leading contemporary art gallery, representing established and emerging artists from Japan and abroad. To commemorate the opening of their New York location, the gallery is currently holding an inaugural exhibition titled "Nihonga: Contemporary Art of Japan", featuring seven emerging Japanese painters including En Isosaki, Hosokawa Yuma, Takashi Kawanaka, Natsuki Kobayashi, Ken Shiozaki, Junya Tsubota, and Shigeru Yasuhara. The exhibition with 21 works is on view until October 30.



En Isosaki
"En Isosaki's New York"
Oil on canvas, 100 x 100 cm
Mixed media, 100 x 100 cm, 100 x 100 cm



Ken Shiozaki

SEIZAN Gallery 521 W. 25th St. | (212) 675-1234 | www.iseijapan.com
Tel: (212) 675-1234 | www.iseijapan.com

TRAVEL / VIDEO

JNTO's Inbound PV Features Japan's Nature

Japan National Tourism Organization (JNTO) released the third installment of their series of promotion video "JAPAN: Where tradition meets future". The video features nature and scenery in rural areas of Japan, such as Ghibli Studio that creates a beautiful, photogenic landscape pattern. *Shirayuki no Yama* (Whispering Snow) the 60-meter high waterfall that stretches through a huge granite monolith, and *Yakushima* floating in Hachibiki Bay at high tide. Also, the travel simulator TRAVEL PLAN MAKER, which suggests optimal travel plans when the user selects five locations from a total of 122 options, has been released on the special website. Travelers can create their own travel plan and simulate the optimum route while referring to the plans of people who have already visited Japan.



JAPAN: Where tradition meets future
<http://www.jnto.go.jp/en/promotion/pv>
TRAVEL PLAN MAKER <http://travelplanmaker.jnto.go.jp/en/galleries/>

Book Review

SAKE HEALTH AND LONGEVITY

YUKI TAKIZAWA, MD



Sake: Health and Longevity by Dr. Yuki Takizawa

Instead of an Apple, Try Sake

In the first English language book of its kind, *Sake: Health and Longevity* by Japanese Medical Doctor Yuki Takizawa, presents a fascinating argument for why a Sake a day might truly keep the doctor away. While news reports constantly gossip with whether or not alcohol is poison or if some, like red wine, have health merits, Dr. Takizawa's book concisely compares studies, combining the results with an explanation of the unique properties of Japanese Sake.

Sake: Health and Longevity describes what makes Sake's composition different and why regular consumption actually provides health benefits. The first half provides rich references to studies any reader concerned with health and nutrition will find espe-

cially interesting, methodically detailing what alcohol reduces risk from serious ailments, including cardiovascular disease, tumors, and even dementia. Dr. Takizawa tempers this with responsible reminders that health to come only from "low-to-moderate consumption."

The second half contains useful references for Sake's history, production methods, style descriptions, food pairings, and even cocktail recipes. Dr. Takizawa closes with sobering, informative details regarding alcohol abuse, and a thoughtfully balanced epilogue. Just what the doctor ordered.

Wendy Lane Books
www.wendylanebooks.com

Book of Samurai: Samurai Arms, Armour & the Tactics of Warfare by Antony Cummings and Yoshida Minami

Introduction to Real Samurai

For those of us who live in modern society, samurai and ninja are nothing but a fantasy that can be glimpsed through novels, period drama, films, and even manga and anime. But for author and historical researcher Antony Cummings who is leading the resurrection of the samurai school of war Niten-Ryu, they are more real. He translated the collected scrolls of Niten-Ryu and edited them into *The Book of Samurai: Samurai Arms, Armour & the Tactics of Warfare*. This is part of *The Book of Samurais* series that focuses on a specific aspect of historical samurai warfare.



The scrolls were originally written by the seventeenth-century samurai tactician Niten Sengoro Musashi, who was to become the most influential grandmaster of the Niten-Ryu school of war. Accordingly, they were a practical manual for samurai from the school of that era, giving unprecedented insight into what the samurai knew about their own specialization – armor and warfare. You can't expect exhilarating samurai sword-fighting stories while reading the book, but you'll find real textbook instructions directly from samurai times, which in a way is more exciting.

Wendy Lane Publishing
www.wendylanebooks.com

The Life of Tea by Michael Freeman and Timothy d'Offay

Expansive and Insightful Documentation of the World of Tea

Tea is a beloved drink enjoyed all over the world, but it is mainly produced in Asian countries. Harvested tea leaves are processed into various types, such as green tea, white tea, oolong tea, pu-erh, and black tea via different methods. Each culture has its own preference of taste and ways to enjoy it. *The Life of Tea*, a coffee table book released this September from Octopus Publishing, documentary photographer Michael Freeman and Japan-based tea expert Timothy d'Offay explain the terrain, taste and culture of the tea. The book follows Michael and Timothy's travels in China, Japan, India and Sri Lanka, featuring the producers of some of the world's finest teas and the characteristics that make these teas so sought after. It includes sections on history, terrain, cultivation, processing methods, tea houses and tea wars, as well as the impact tea has had, and continues to have on culture.

Octopus Publishing
www.octopusbooks.co.uk
www.octopusbooks.com



The Anatomy of Energy-Boosting "Katsu" Curry

GO! GO! CURRY!

There are seven locations in New York and Boston.
To see addresses of all locations, go to their website:
www.go-go-curry.com | Mon. - Sun. 10:00 am - 9:00 pm



Each component of GO! GO! CURRY's curry dishes plays an important role in completing its flavor. From the bottom, fluffy cherry rice that goes perfectly with the rich curry sauce. Curry made from 55 ingredients through a series of 50 steps. Freshly-cooked katsu (a pork cutlet topped with tonkatsu sauce and shredded cabbage) is egg and onion to katsu in Japan.

Curry Rice or Rice Curry is one of the most beloved dishes among Japanese people. Compared to Indian and Thai curries, Japanese Curry is known to have a thicker, richer texture and a more complex umami stemming not only from the mixture of spices but also a variety of ingredients that have been simmering for hours. **GO! GO! CURRY**, a popular Japanese curry chain that has seven locations in New York and Boston, serves an even richer and more power-boosting curry than the standard Japanese curry. Their curry is topped with katsu (cutlet or breaded deep fried item) drenched with savory tonkatsu sauce for a kick, and you can enjoy it for around \$10. "Our key concept is to provide energy and power via our curry

In Japanese, the homonym of "katsu" means "to win" or "to live," and we want our customers to live to the fullest with GO! GO! CURRY!" says Ms. Tomoko Omon, President of Go Go Curry America. Their curry flavor has never changed since being introduced to the U.S. almost a decade ago, but the company is evolving and expanding. They've modified the way customers order from a partially custom-made style to a completely build-your-own style. The latest introduction to the menu is Fish Katsu Curry, in response to a high demand from the clientele. Good news for those living outside of New York and Boston is that the GO! GO! CURRY franchise is now spreading nationwide.



Condiments are inseparable from Japanese Curry

Because of its rich texture and powerful flavor, Japanese curry is traditionally enjoyed with pickling condiments like radish (pickled white lotus) and pickled green and sauer (dashi, redish pickling). These pickles have crisp textures and sweet, savory and sour flavors, each of them go perfectly with thick curry sauce. GO! GO! CURRY is currently holding a promotion that of free pickles for \$15 on Wednesdays and Fridays for \$15 on Wednesdays.



GO! GO! CURRY's second concept is Curry Coffee. Coffee is a combination with Curry sauce. It is a healthy and delicious perfect for breakfast your palate while enjoying the hot coffee and powerful katsu curry.

Jolly "Katsu" Bento On The Go

Tonkatsu to Go

(located at the storefront of Matsunoya and Katsu-Hama 47)

Tonkatsu to Go located at the storefront of Matsunoya and Katsu-Hama 47
 Matsunoya, 333 E. 55th St., New York, NY 10017 | TEL: 486-8313-8143 | www.matsunoyadon.com/matsunoya-nyc
 Katsu-Hama 47, 312 E. 47th St., New York, NY 10017 | TEL: 332-758-3929 | www.katsuhama.com

Matsunoya and **Katsu-Hama** have long been staple restaurants for tonkatsu (pork cutlet) lovers in New York. For over a decade these tonkatsu specialty restaurants, both owned by Matsunoya Foods that also owns a ramen-ya *gyu-nabe* (beef bowl) chain in Japan, have served a variety of katsu dishes (mainly pork with a few chicken and shrimp). Their signature tonkatsu boasts a ¾ inch thick cut of pork loin, dusted with house-made *panko* (Japanese-style bread crumbs) and double deep-fried for extra crunchiness. "We are particular about the way we make katsu. Our panio is coarsely ground to create a delicate yet crusty texture when deep-fried," says the restaurants' manager, Mr. Tadayoshi Urushima. Their reasonable price range is another attractive point, especially the lunch bento items which at \$8.99-9.99 on average are greatly sought after by Midtown businesspeople. To make their bento items more accessible, Matsunoya and **Katsu-Hama 47** opened a storefront bento kiosk, **Tonkatsu to Go**, two years ago. Here people can purchase freshly made tonkatsu bento items until around 9 pm. Also, **Katsu-Hama 55** (43-45 W. 55th St.) offers tonkatsu bentos, but since it's located on the second floor there is no kiosk at its storefront like at its sister restaurants.



Special Tonkatsu (pork loin cutlet) Bento. Left and above is packaged with three delicious condiments for the hot and spicy tonkatsu: hot and spicy sauce, and cold shredded cabbage to add to keep each item fresh until you dig in. Katsu-Don (pork loin cutlet over rice) Bento (middle) at the right side is served in one container so that the silky egg custard and dashi sauce can soak into the rice naturally. Each is served at \$1.99 for takeout.



Gyu-nabe, for which Matsunoya Foods is famous in Japan, is the current addition to the menu and is a already super popular among clientele.



Japanese Restaurant Guide

525 Savings guide for dining and entertainment in New York City

- Start Your Adventure
- How to Save
- Restaurant & Bar
- Entertainment & Night
- Experience It Early
- Chagrin: NY available to pick up

Upper West

Upper West **GO! GO! CUBBY!**

Stay more Japanese in the heart of Manhattan's vibrant cultural neighborhood. It's a great spot for Japanese, Korean, and Thai food. The menu is a mix of traditional and modern Japanese cuisine. The atmosphere is casual and friendly. The service is excellent. The food is delicious. The price is reasonable. The location is convenient. The parking is easy. The transportation is easy. The weather is perfect. The time is just right. The place is just what you need.

GO! GO! CUBBY! is a great place to go for Japanese food. The menu is a mix of traditional and modern Japanese cuisine. The atmosphere is casual and friendly. The service is excellent. The food is delicious. The price is reasonable. The location is convenient. The parking is easy. The transportation is easy. The weather is perfect. The time is just right. The place is just what you need.

GO! GO! CUBBY! is a great place to go for Japanese food. The menu is a mix of traditional and modern Japanese cuisine. The atmosphere is casual and friendly. The service is excellent. The food is delicious. The price is reasonable. The location is convenient. The parking is easy. The transportation is easy. The weather is perfect. The time is just right. The place is just what you need.

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Beauty & Health Tricks

VOL.15: RESET YOUR HAIR HEALTH WITH HEAD SPA

Because summer is now over, it's good to reset your hair for the cold season. The first step is to remove all the dirt and oil from your scalp. Following this, intense scalp care via massage and deep cleansing, a process known as head spa, is recommended. To learn about head spa, we visited AUBE Hair New York and consulted with hair stylist/head spa specialist Asumi.

First of all, what are the benefits of head spa? Similar to the idea of a facial, head spa targets the skin on your scalp via deep cleaning, detangling and massaging. According to Asumi, the treatment thoroughly cleanses the pores to rid the body of toxins and other waste products.

Here at AUBE, the four-step head spa process involves the application of gel, scalp massage, shampoo and massage with steam. The addition of a steam before massaging is to facilitate undocking of follicles, allowing buildup to be removed. Because the scalp has the body's greatest number of pressure points, massaging this area is incredibly effective. Signals are sent from the head down to other parts of the body to help them unwind. "I can tell how stressed out my clients are just by feeling the backs of their heads, and I tailor my treatments to each person's specific needs," says Asumi.

Head spa also has the effect of a mini face lift. As many of the muscles that cross wrinkles stretch above the scalp line, massaging the head releases the face and enables the skin to look younger.



Steaming while massaging is helpful for relieving stress. With a gentle massage, your scalp will feel tingling, itchy and itchy again.



Asumi, hair stylist/head spa specialist at AUBE, massages a client's scalp and stimulates circulation, allowing the client to completely relax while washing their pores clean.

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— 晴あけ生すか —

"— WA ARIMASU KA —"

[reading] Oh yes, yes
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 "Nagasaki (Japan) back to us again for
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\$250

AIR WAVE

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*B-Shampoo B-blow out

Please note that should your hair require more than the normal amount
of treatment solution, we may charge an extra fee.



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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this context, we introduce "mono" that characterize Japan's spirit of constant quality improvement

Vol. 86 - MONO of the month

Lin Series Porcelain

Anta porcelain and ceramics have been widely recognized as high quality, premium products because of their beauty and unique aesthetic. For over a century they have attracted collectors from all over the world. In the town of Anta located in Saga Prefecture on the coastal side of Kyushu island, various styles of ceramics from everyday tableware to precious artworks are made. This Japanese master of ceramics has over 400 years of ceramics making history, and Anta porcelain and ceramics always draw attention at art and trade shows abroad. At the latest NY NOW, the home and lifestyle gift show held in New York in August (www.nyownow.com), the **Lin series porcelain produced by Kinsboku Co., Ltd.** particularly stood out for its unique aesthetic. It is completely different from other Anta porcelain and ceramics in many respects, such as its texture, color variation and design.

One of the distinctive aspects of the Lin series is its metallic look. "While we explored this new style of Anta porcelain, we came across news saying that the modern style of Nabito earthen tableware" had become popular in Europe. Inspired by this fact, we set out to incorporate this metallic look into our products," says Mr. Shigeo Kaneko, President of Kinsboku. He added that the unique appearance emitting a delicate shimmering light was discovered via trial and error. Details are not disclosed, but it is actually made by the magic of glaze works. "We apply three layers to unglazed porcelain, the first glaze, color, and the final glaze. The first glaze, very thin yet uneven, is the key to creating that texture. The pattern begins to emerge after applying colors and the final glaze, just like ice marks on a cold window in sub-zero temperatures."

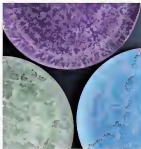
The subdued, delicate color tones also establish Lin's unprecedented luxury. However, Mr. Kaneko admitted that the coloring process is the most difficult. Since brush stroke patterns are visible in Lin products, it requires the highest level of techniques by artisans. Their glaze track can be copied but the skills of applying colors is not easily reproduced. "When we started selling Lin four years ago we had only one coloring master, but we could hardly keep up with the demand so now we have three coloring masters," he says.

Lin porcelain is a work of art and is not really a material for everyday use (though you can use it in this way if you like). "The concept of Lin is 'lifestyleware,' and it offers beautiful moments that you have never seen before," he brings. Kinsboku's Lin porcelain is available in New York at high-end select shop Thirtone Crosby (www.thirtonecrosby.com) in SoHo and at the Made in Japan Project Shop at the long awaited Japan Village inside Industry City, Brooklyn, scheduled to open in October.

*Note: our tableware is specialty in home interior. Here, it is believed that the area produced the tableware as early as 17th Century. Despite its rich history and needs, visitors are advised to visit our store.

Kinsboku Co., Ltd.
1001-101 Akasaka Bldg. Anta-cho
Nabito-mura, Saga
840-0204 JAPAN
TEL: +81-944-43-2002
www.kinsboku-shop.jp

U.S. Sales Representative
IMMA America Inc.
TEL: 212-289-7033
www.imma.jp
info@imma.jp



Lin porcelain (Anta) is a tableware that has a unique texture, color and shape. The same "Lin" was born from its sleek and metallic sound, while it is a homage to the legendary Anta porcelain in Saga Prefecture from the late 16th century.



Glaze work is an elegant process that gives the final products unique textures and patterns.



The Anta region in Saga Prefecture has 400 years of ceramic-making history. City records from this region attest to produce beautiful high-quality ceramics.



Shop Guide

The following is a list of shops where you can find Japanese goods, services and more.
 * Shopping list available at pickup

FASHION

| | | |
|--|--------------------------|--------------------|
| Upper West | Bar & Kafe* | Other |
| 200 W 10th St (bet. 9th & 10th St.) | 21-24-41 | |
| Upper East | Sneak Accessories | Accessories |
| 1100 Madison Ave (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | SEKIDO RECOVERIES | Accessories |
| 1100 Madison Ave (bet. 99th & 100th St.) | 21-24-41 | |
| Midtown West | UNIQUE JAH Street | Other |
| 210 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Midtown West | UNIQUE 96 Ave | Other |
| 96 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Midtown East | Zero Indulgence | Accessories |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | Junkie Yashikiya | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Gramercy | Brooklyn New York | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| East Village | Local Chalkboard | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| East Village | Tokyo 7 | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| East Village | Tokyo-Jin | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | Mika Institute | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | Brooklyn New York | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | Black Mirror | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | R by R by R | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

| | | |
|---------------------------------------|----------------------|--------------|
| Midtown East | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Chelsea | UNIQUE 96 Ave | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

J-POP CULTURE

| | | |
|---------------------------------------|-----------------------|--------------|
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

AC GAMES

| | | |
|---------------------------------------|-----------------------|--------------|
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

TRADITIONAL

Traditional Japanese shop

| | | |
|---------------------------------------|-----------------------|--------------|
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

GALLERY

| | | |
|---------------------------------------|-----------------------|--------------|
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

OTHER

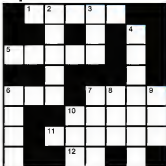
| | | |
|---------------------------------------|-----------------------|--------------|
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

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|---------------------------------------|-----------------------|--------------|
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

HOUSEHOLD GOODS

| | | |
|---------------------------------------|-----------------------|--------------|
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |
| Upper East | Shine Sub Shop | Other |
| 200 W 10th St (bet. 99th & 100th St.) | 21-24-41 | |

Japanese CROSSWORD



Across

1. In October of 1964, this city hosted the Summer Olympic Games.

4. This adjective means "dirty," "stale," and "skinky."

6. Even in the digital era, people still love to read _____ (books).

7. "Hawaii" in Japanese.

10. _____-ya is a no adjective meaning "prosperous," "thriving," and "vigorous."

11. In *Treasure Island* by Robert Louis Stevenson, a boy sets off for an adventure searching for _____ (treasure).

12. A noun meaning "riot."

moving "to get drunk." The noun form of the same verb is _____ (noise).

4. A noun meaning "power," "force," and "energy" in Japanese.

6. The dictionary form of a verb meaning "to dig."

7. Is the popular Japanese fairy tale *Tale of Genji* (Genji), also known as *Genji Monogatari*, also known as *Genji Monogatari*, Princess Kaguya was found in a _____ (bamboo) tree.

11. A green light means go in a traffic signal, while _____ (red) means stop.

12. "Hoi" in Japanese.

10. _____ is a suffix that is added after a name to make it polite and show respect.

Down

2. Since Japan is a volcanic island, it has a lot of natural _____ (hot springs).

3. Hoi is the dictionary form of a verb



©Chopstick NY / Myri-Khor

The World Heritage Sites of Japan

SHIRAKAMI-SANCHI

(Recognized by UNESCO in 1993)

Stretching across the borders of Aomori and Akita prefectures on the northernmost part of Honshu Island, Shirakami-Sanchi has the last virgin forest of huts, Siebold's larch trees, that once covered the hills and mountain slopes of northern Japan. A 17,000 hectare area, out of 130,000 hectares of mountains, is designated a World Heritage Site, and 74 % is in Aomori prefecture. Shirakami-Sanchi, literally translated as "White God Mountains," preserves nature well and shows the evolution of terrestrial, freshwater, and marine ecosystems. The mountains are closed from November to May for safety reasons, but during the warmer season you will enjoy grand views of lakes and waterfalls as well as the 400-year-old "Mother Tree" that keeps a tremendous amount of water in its trunk. There are some easy hiking routes, and guided walking tours and bus tours are also available.



Photo courtesy of the author (2016)
http://theheritageofjapan.jp/



School Guide

The following is a list of schools where you can learn Japanese outside of class. Check out our sidebar to pick up.

LANGUAGE

Millington Public Library

400 S. 1st St., Suite 100
Tel: 214-444-4444

Books Learning

400 S. 1st St., Suite 100
Tel: 214-444-4444

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West French Academy

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West Japan FCJ Footballist

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West Your True Self

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West NY Japanese Language

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West Family Language Institute

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West New Language Institute

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West Japan Society

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West New York

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West AEC Language Exchange

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Tel: 214-444-4444

Upper West Teen

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Tel: 214-444-4444

Upper West NY-SCPS

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Tel: 214-444-4444

Upper West Japanese Language

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Upper West Long Island Japanese

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Upper West Long Island Japanese Center

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Upper West Kiro Academy

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Upper West Ina Nihongo

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Tel: 214-444-4444

Upper West Japanese Community Center

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Tel: 214-444-4444

Upper West Nihongo Learning Center

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Upper West Traditional

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Upper West Seika Studio

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Upper West Seika Studio

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Tel: 214-444-4444

Upper West Unesco Changoz Dr

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Tel: 214-444-4444

Upper West NE Teen Japanese School

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Tel: 214-444-4444

Upper West NIPPONWASU USA

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Tel: 214-444-4444

Upper West The Nippon Club

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Tel: 214-444-4444

Upper West Lotus Books and Gifts

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Tel: 214-444-4444

Upper West Benet's Japanese School

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Upper West Martial Arts

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Tel: 214-444-4444

Upper West Aikido Up Here

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Tel: 214-444-4444

Upper West D-Dojo

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Upper West Kikashi Dojo Institute

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Upper West NEMMA Karate Club

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Upper West WTR Karate Club

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Upper West New York Budo Club

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Upper West Sakaguchi Karate Club

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Upper West Shirogata Mahabodhi NY

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Upper West KYOJIN KARATE

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Tel: 214-444-4444

Upper West U.S. Budo Karate

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Tel: 214-444-4444

Upper West Ohsa Karate Club

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West World Judo Karate

400 S. 1st St., Suite 100
Tel: 214-444-4444

Upper West Karate House Budo

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http://www.rukau-budo-dojo.com

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Upper West Budo Budo Budo

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Tel: 214-444-4444



Sherlock and Dr. Wato's "Girl Power" Solves Murder Mysteries in HBO's New TV Series *MISS SHERLOCK*



Japan has a long and rich history of mystery fiction. Japanese love to solve mysteries no matter what the genre: detective stories, crime stories, thrillers, suspense and supernatural stories, as well as whodunits and whydunits. Specifically, the Japanese love to read and watch mysteries being solved. Born in Japan, the HBO Asia series *MISS SHERLOCK* was a natural fit in Japan. This September it became available to HBO's U.S. subscribers across all of the channel's platforms, including HBO GO®, HBO NOW®, HBO On Demand and partners' streaming portals.

Co-produced with Itaku in Japan, this eight-part series is HBO's first Japanese original. Re-envisioned and set in modern day Tokyo, *MISS SHERLOCK* loosely follows the stories of Sir Arthur Conan Doyle's "Sherlock Holmes" and is localized with unique twists in accordance with Japanese culture. As the title suggests, the series' characters are played by women. Yūka Takaruchi is the title role and Sōken Kanjiya in the role of Sherlock's crime-solving partner Dr. Wato Tachibana.

Takaruchi is currently one of the most prolific actresses in Japan, and Kanjiya is a critically acclaimed actress and a prominent comedian. They are also real life friends, making their on-screen chemistry perfect. While Takaruchi's Sherlock is rude, uncaring, and KY—a short form of "Kuki Yomenai," a phrase for someone who has difficulty reading social situations, Kanjiya's Wato has common sense and a more humanitarian approach. Their contrast is conspicuous, more so than in the original Holmes-Watson version and even compared to the more recent Benedict Cumberbatch-Martin Freeman version.

The two attractive yet contrasting main characters are complemented by two male characters, Inspector Reimon (Kirochi Takino) and Sergeant Shibus (Tomoya Nakamura). They not only help Sherlock and Wato solve mysteries, but also add frequent comic relief. If you are a Japanese pop culture fan, you will be thrilled by supporting actresses Ran Ito, a member of the 7th legendary pop idol group Candies, who plays Sherlock's landlady Ms. Hatano, and Yuki Saito, star of the first *Sakuraba Deka* series in the 80s, who plays Wato's psychological counselor. Also, Oscar nominee Rinko Kikuchi also appears in two episodes.

Almost all exterior scenes were shot on location in Tokyo, giving the series a fresh look for American audiences. If you are a Sherlockian, you'll be happy to see the *MISS SHERLOCK* version of Professor Moriarty and Reichenbach Falls toward the end of the series. *MISS SHERLOCK* is in Japanese with English subtitles.



Sherlock and Sergeant Shibus are rivals, yet that often drives the mystery to be untangled.



Sherlock uncovers the mystery that people die from a sudden stomach explosion (Episode 4).



Originally co-produced by HBO Asia and Itaku and shot in Japan, the 8-episode series *MISS SHERLOCK* landed in the U.S. on September 11. To watch the series, subscribe to HBO www.hbo.com.

*All photos courtesy of HBO Asia.

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ENTER THE SAMURAI TIME IN AIZUWAKAMATSU

By Susan Hansler



Nestled in the Aizu basin in the western part of Fukushima Prefecture, the samurai city of Aizuwakamatsu is steeped in history. Home to the Aizu Clan, the region was loyal to the Tokugawa Shogunate and suffered a crushing defeat in the Boshu War in 1868, a civil war that returned power to the Emperor, marking the end of the Edo Era (1603-1868) and the start of the Meiji Era (1868-1912). This city of approximately 124,000 people takes pride in its samurai culture, and its tourist attractions reflect the spirit of the samurai who came before them. This year marks the 150th anniversary of the Boshu War, making it the perfect time to immerse yourself in this samurai city. Here's a three-step approach on how to enter the samurai time and appreciate Aizuwakamatsu.



Visit Destinations Attached to the Unique Aizu Samurai History

There are many samurai towns in Japan, but Aizuwakamatsu's history is particularly unique. The following places will immerse you in its rich history.

Nishikanrai

To receive the best education about samurai culture, start with a tour of Aizuwakamatsu's own samurai school. Established in 1803, Nishikanrai was considered to be the best Japanese clan school of the Edo Era. The school educated the children of samurai, instructing them in the basics of reading, writing, and arithmetic, but also in tea ceremony and martial arts. It's home to Japan's oldest swimming pool, where the samurai-in-training learned to swim while holding their weapons above their heads. Today Nishikanrai is a museum and offers the public inexpensive classes in archery, tea ceremony, and Zen meditation.

Tsuruga Castle

In 1593, Ii Naomasa led Utsunomiya Sami to redesign Karakawa Castle, originally built in 1384, and renamed it Tsuruga Castle. Utsunomiya led clan boss to Sen no Rikyū, the renowned tea ceremony master. When Sen no Rikyū was ordered to convert a portion of Utsunomiya's castle to a tea ceremony room, Sen no Rikyū, who was ordered to convert a portion of Utsunomiya's castle to a tea ceremony room, Sen no Rikyū built Rinkaku, a tea ceremony room on the grounds of Tsuruga Castle.



During the Boshu War, Aizuwakamatsu's samurai fiercely defend-

ed Tsuruga Castle against the Imperial forces until the bitter end. The Meiji government demolished the castle in 1874, and it was faithfully reconstructed in 1983 with the financial support of Aizuwakamatsu's residents. The first three floors of the castle are a detailed showcase of the region's history and on the upper floors visitors can watch a virtual reality version of the Boshu War, try on samurai armor, and see beautiful views of the city.

Bokuden

Adjacent to the castle grounds is Bokuden, a martial arts dojo built in 1894. Young women in Aizu have been fighting jūdo with expertise a weapon with a blade affixed to a long pole. Used in feudal times by samurai, the naginata was the weapon of choice among Japan's female warriors called *ama-no-bayashi*.

Mount Iimori

Mount Iimori is the site of a heart-breaking story. A group of 16, and 13-year-old samurai known as the Byakkutai ("White Tiger Force") served during the Boshu War, and twenty of its members remained on Mount Iimori, where they had a good vantage point of Tsuruga Castle. Seeing the castle in flames, the boys thought the war had been lost and committed seppuku because they were taught to die with honor rather than be captured by the enemy. (One boy's attempt to commit suicide failed and he miraculously survived.) The saddest part of the story is that it was a misunderstanding. It was not Tsuruga Castle that was burning, but the buildings in front of it. The 16 Byakkutai samurai were entombed on Mount Iimori, and a memorial stands in their honor.



Sink in Samurai Era Lifestyle and Beyond

When war and fighting should not be the only things that define the samurai era, Aizuwakamatsu is full of places that have exhibited traditional lifestyles even before and after the samurai era. You can visit these places to get bigger and deeper views of the ancient lifestyle in the samurai city.

Aizu Daikagashiki Samurai Residence

Travel back in time to see how a typical samurai family lived at Aizu Daikagashiki. In the residence of the principal retainer of the Aizu Clan, The sprawling seven-acre complex includes a 36-room residence and guest quarters for the Lord of the Aizu Clan. The Lord's bedroom has an interesting feature: Beneath the toilet is a secret filled box with wheels that is pulled out by the staff who remove the Lord's waste to determine his health. Other highlights of the property include a water-powered rice-drying mill that ground more than 2,000 pounds of rice per day, a general store, a restaurant, and a tea ceremony house.

Sacadoo

A designated Important Cultural Property, this temple is an engineering marvel whose staircase is a double helix. After circling your way up to the top of the wooden structure you circle back down on the opposite side. The people going up the stairs never pass the people walking down the stairs. The lush forest around Sacadoo gives the grounds an otherworldly feel.

Sakuradi Kannon Temple

A little off the beaten path, Sakuradi Kannon Temple offers amazing views of Aomori Bay as well as the Aomori Bay. It's a climb, but the steep slope. Built in 638, Sakuradi is a wooden structure that's attached to the rocks on the mountainside.

Lacquered Crafts at Senzan

Aomori has a long history of lacquerware production, which was introduced by Uesato Goro in 1560. You can purchase lacquerware goods from bowls to cups to chopsticks, and you can take a class to decorate an item as well. A skilled craftsman will teach you how to paint a design and apply colored powder on a bowl or plate to create some-of-the-kind artwork. You'll feel like an artist!

Saishin Sake Brewery Tour

A family-run brewery for seven generations, Saishin Sake Brewery is open to the public for tours where guides discuss the sake-making process as well as the brewery's history. Fused throughout Saishin's museum are photographs and letters from prominent localologist Dr. Hideyo Nagata, who was born in the nearby city of Iwajima and was a close friend of the brewery's owners.

Appreciate the Rich Food Culture

The greater Aomori area has a rich food culture as well. Appreciate it by eating like the locals!

Ramen for Breakfast

Indulge yourself with a giant bowl of ramen covered with chashu pork for breakfast at **Genji Shokudo** in Kitakita, 30 minutes north of Aomori. Ramen for breakfast? Yes! Kitakita ramen is so popular, there's a line out the door at 6:00 a.m.

WINE TO STAY

After a day of dining into the sunset, it's time to unwind with a glass of wine. At **Wine to Stay**, a local winery, you can enjoy the stunning view of the coastline while relaxing in the sun. Afterward, there's a private lounge where you can enjoy the evening view of the coastline while relaxing in the sun. Afterward, there's a private lounge where you can enjoy the evening view of the coastline while relaxing in the sun. Afterward, there's a private lounge where you can enjoy the evening view of the coastline while relaxing in the sun.

Peach Picking at an Orchard

Fukushima is known for its delicious white peaches. **Kawashima Orchard** offers peach picking opportunities. It's relaxing to pick the ripe fruit directly off the tree and enjoy its goodness right there on the farm.



Sakuradi Kannon Temple is a wooden structure that's attached to the rocks on the mountainside.



Senzan is a workshop for lacquerware in Aomori. It's a climb, but the steep slope.



Saishin Sake Brewery is open to the public for tours where guides discuss the sake-making process as well as the brewery's history.



Genji Shokudo is a ramen restaurant in Kitakita, 30 minutes north of Aomori.

Savor Local Delicacies

Relish a splendid meal of traditional **ryuizake**. Kimono-clad servers will bring courses after course of regional dishes, including saba that's eaten with a thick stalk of green onion, Aomori beef, and quite possibly the best **tsukano** ever. **Mitsuyasu** specializes in miso shogun, shawarma, fish, rice, salad, tofu, kani, and vegetables that are glazed with miso and grilled over a charcoal pit. The smokiness of the charcoal combined with the sweetness of the miso gives the food an unforgettable flavor and texture.

If you have 3-5 days in Aomori, you'll gain an understanding of how its rich samurai history still plays a part in almost every aspect of modern daily life. Aomori is a truly proud samurai city, and this spirit and atmosphere of its residents will leave you with a deep appreciation for the area and its traditions.

For more extensive information about Aomori, go to www.aomori-city.jp, www.gokiso.com/aomori/, or www.aomori-city.jp/aomori/.

Aomori is a city of 100,000 people, half of which live in the city of Aomori. The city is a truly proud samurai city, and this spirit and atmosphere of its residents will leave you with a deep appreciation for the area and its traditions.



Souvenirs from Aizuwakamatsu

Samurai City Aizuwakamatsu offers a lot of souvenir options, from food to crafts. Here are Chopsticks NY writer Susan's top picks.

Aizuware Plate with "Akabeko" Pattern

Aizuware lacquerware is a traditional craft that's been practiced for over five centuries. With an Aizu mascot character, Akabeko (a locally recurring "red cow"), this plate fashionably represents the city's pride.



Aizu Decorative Candle

Candle making is another of Aizu's traditional crafts. The wick is made of washi paper, and the candle is made with layers of wax with beautiful decorative drawings. Aizu candles were only used by samurai of high rank.



Kakuta Ramen Set

Kakuta is a neighboring city to Aizuwakamatsu and the mecca of ramen. You can't miss Kakuta's ramen when in the city and why not bring back the taste as well? This package contains 3 sets of thin and curly noodles and clear, soy sauce soup base packets.



Anniversary Sake and Miso Set

This year marks the 150 year anniversary of the Boshin War, to which Aizuwakamatsu is deeply related. Named after a famous Shinsengumi samurai, Hayate Sato, this anniversary package sake, brewed with locally harvested rice, will take your Aizuwakamatsu memory permafrost deeper inside you. Miso (a wooden sake cask) garnished with lacquer is also a great memento.



Yatsu Miso by Mitabayashi

Susato miso dengaku is traditional miso-glazed grilled doki at century old miso manufacturers and restaurant, Mitabayashi. This is her favorite mixture of miso paste, sweet and savory with a lack of yaku.



"Akabeko" Bekkōkond Meguri

Akabeko dolls are traditional toys in Aizu. The red is to signal evil in the region, and more now it is used as a talisman. The way the cow head swings is super cute. Even though it's a magnet, you can still put it on your desk or bedside table to amuse you.

Enter by October 20

Aizuwakamatsu Souvenir Giveaway

We will give away these lovely craft items (plate, magnet, and candle) Susan brought back from Aizuwakamatsu. Email info@chopsticksnyc.com with a header AIZU GIFT by October 20, 2019 to enter. Don't forget to clarify which item you would like to win.

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NYC EVENT SPACES
4 W. 43rd St. (bet. 5th & 6th Aves.) nyceventspaces.com



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Tasting of three special menu items inspired by top Tokyo attractions, such as Skytree Yaki-don. Menu planning by Sushimori Tokei Katsura and Chef Yusaku Nakamura of Sushi Nakamora. In 2013, The New York Times reviewed as "Succulent food on earth". sushinakamora.com

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For more information about "Eat Up Tokyo 2018", contact info@tokyo-nyc.com.
For general information on visiting Tokyo, go to: tokyotokyo.jp & gotokyo.org/en/

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What on Earth?

日本酒の日

NIHONSHU NO HI (SAKE DAY)



Like Oktoberfest and Beaujolais Nouveau Day, autumn is the season that people celebrate harvests and alcoholic drinks brewed from what they yield. Japan also has a similar celebration day. In 1998, the Japan Sake Brewers Association established October 1st as Nihonshu no Hi (Sake Day) in order to encourage consumers to drink more sake and promote the sake industry. There are three stories as to why they chose October 1st as the day to celebrate sake. The first one is that the process of brewing sake starts in October, right after the rice harvest.

The second reason relates to the brewing season, but it is more directly connected to taxation rules. For about 60 years between 1896 and 1954, the Japanese brewery year started October 1st and ended September 30th in the following year. This brewery year was established by the National Tax Agency in order to determine the amount of sake produced so they could estimate taxable income. Neither calendar year nor the fiscal year were convenient for the agency because the brewing time overlapped two calendar years. In 1965, they modified the brewery year period for the convenience of allocating the amount of rice for sake brewing. The current brewery year starts on July 1st and ends June 30th in the following year, and this rule was applied not only to sake producers but also those of shochu, umami and fruit liquor.

The third reason comes from the kanji (Chinese character) for sake. It consists of two parts, the left is "sake" representing water and the right is "tori" meaning liquor pot. The tori character also symbolizes rooster, which is

10th out of the twelve Japanese zodiac signs and thought to represent October. On Nihonshu no Hi, many sake related events are held nationwide such as tastings, sales promotion, releasing of new flavors and sake festivals. Naturally, from consumers' point of view, October 1st is a day when they can access many varieties of sake more easily and at reasonable prices.

Nihonshu is a generic term referring to native Japanese liquors as opposed to ones originating from Western cultures, such as whisky, beer and vodka.



ASIA

P. 46 Asian Travel

Mongolia



© Yousang Kim/Getty Images

Mongolia is the land where Genghis Khan established the world's largest contiguous land empire, Mongol, in 13th the Century. This month we explore Khan related destinations.

P. 47 Asian Restaurant Review



Maui Onion (Garment District Location)

Fast-casual restaurant, Maui Onion, focuses on freshness and serves premium Poke and Poke-inspired creative dishes. It recently opened a second location in the Garment District.

Genghis Khan and Mongolia

Even if centuries after his death, it is impossible to separate the great **Genghis Khan** (1162-1227) from **Mongolia**. As the founder of the Mongol empire, Genghis's reputation as a conqueror is still reflected in the myriad attractions that tourists can find in the country. These attractions can range from natural environment to the many different roles that celebrate Genghis Khan as if he were a mythological god. In this issue we'll be taking a look at all of the different ways in which Mongolia celebrates its legendary emperor.

If you're traveling to Mongolia, you'll definitely want to start your sightseeing at **Ulaanbaatar**, the political and economic center of the entire country. If you are there, you absolutely should not miss the **Genghis Khan Statue Complex** which was erected in 2005 and is only 55 miles away from the capital. The Equestrian Statue at the center of the complex is 130 meters high and is considered to be the largest equestrian statue in the whole world. The complex includes a recreation area, restaurants, and several souvenir shops, but the one thing you should definitely do there is take an elevator made the statue to the horse's head, where you

can get a fantastic panoramic view of what used to be a mighty empire.

Those who pose for the history will want to check out the ruins of the Mongol empire capital of **Karakorum**. Despite its small size, it was once Genghis Khan's strategic head quarters (founded in 1230). The ruins lie near today's town of Kharkhorin. Although very little of it remains, you can still see the beautiful 13,800 feet high, snow-capped mountain range, which is considered by many of the locals to be a holy site. It's a perfect opportunity for horseback riding and mountain trekking. Speaking of mountains, don't forget to get a snapshot of **Burkhan Khaldun**, which many believe is the birthplace as well as the tomb of the great Khan himself.

When you're all done taking in the glory of the great Khan, be sure to take in the nature at the **Gorkhi-Tsral National Park**, which is actually connected to Ulaanbaatar by a one-of-a-kind paved road. The



beautiful alpine landscapes are visited only by the magnificent rock formations that are listed as one of the places, such as the **Turtle Rock**, named so for its resemblance to a lying turtle. Visitors can also trek across the vast green steppes on horseback (or yakback!) while exploring the routine nomadic hospitality of the thirteenth-century Mongolian lifestyle.

While Genghis Khan is the primary highlight, no trip to Mongolia would be complete without taking the **Gobi Desert**, where horse riding guests will get the chance to witness such some natural wonders as the ice-filled **Yiga An** gorge and the impressively gorgeous **Khangay** blue lakes. You'll also have the opportunity to see Mongolia's annual camel and yak festivals, when herders from all over compete to show off their best riders and colors.



Mongolian horses in the steppes (left) and the ger camp in a meadow at Ulaanbaatar (right)



ULTIMATELY FRESH POKE BOWLS AND SALAD MAUI ONION (GARMENT DISTRICT LOCATION)

The second location of **Maui Onion** opened its doors in the Garment District this August, offering crafted poke bowls and salads in myriad combinations as well as build-your-own-style Chef Sangchal Shon, who also supervises the flavors of Kala Roman, Korean and Japanese fusion ramen bowls, creates unexpected flavors with an emphasis on fresh, high-quality ingredients.

The menu features 12 signature combinations, which can be prepared as a bowl or salad, such as best-selling **Yellow Fin Tuna** paired with exquisite **Roasted Garlic Whisked Soybean Sauce**, unique **Norway Salmon** with **Roasted Lane Garlic Soybean Sauce**, and non-stew fish **Braised Gyoza** with **Alma Sweet Soy Mustard Teriyaki Sauce**. If you don't like fish, Maui Onion offers combos like **Butter Milk Chicken** with **White Maui Onion Aioli and Gyoza Market Sided** with **Maui Ginger Dressing**. Sauces and toppings can be switched around by your own choice.

But the most unique creations served only in this location are **Pokebowl Toast**, fresh fish, avocado and vegetables topped on either sourdough or whole grain **Saffron Bakery** bread; and the **Nori Pake**, taco with the option of Norway salmon or Ahi tuna. Each of the **Tacos** is served with sushi rice and other savory aromatic ingredients and encased in crispy fried nori taco, that will wow your palate. Whichever dish you choose, you can always accompany it with Maui's fresh juice, infused tea and matcha drinks, which are all carefully developed to meet their "fresh and high-quality" concept.

Maui Onion (Garment District Location)
101 W. 23rd St., just S of E 7th Ave. | New York, NY 10011
TEL: 212-964-0950 | www.maui-onion.com | Mon-Sat, 11 am-8 pm



Their signature **Yellowfin Tuna** is infused with **Chef Shon's** exclusive sauce: **Roasted Garlic Whisked Soybean Sauce**. **Maui Onion** has dozens of creative combinations. **Maui Onion** is a great place to get your daily dose of fresh.



Exclusive to the Maui Onion Garment District are both the pokebowl toast and the Nori Pake and Pokebowl Toast.



Maui Onion is a great place to get your daily dose of fresh. **Maui Onion** has dozens of creative combinations. **Maui Onion** is a great place to get your daily dose of fresh.

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212-562-3192

SOBBE NAMA

Locally, it's known to fresh or raw "nama" roughly means freshly squeezed sake. However, there are three types of nama. During the long steps of brewing, freshly squeezed sake must be heated twice for pasteurization: first before mixing and the second time before bottling. Sakes that skip the first pasteurization process are called "nama choji" meaning "fresh mixing." On the other hand, the sake that skips the latter process is called "nama ashi" meaning "fresh heating." Those that have skipped the pasteurization process entirely are called simply "nama" or "sake-nama" meaning "fresh fresh."



Entertainment Event / Leisure

Exhibition

October 9-12

Studio Tani An exhibition of wrought iron works by Takayoshi Taniro

Volante Metals

Artisan Takayoshi Taniro will be bringing his exhibition of wrought iron works entitled Studio Tani to boutique Melanichiyaki. Melanichiyaki Taniro has a foundry in Gassan Prefecture where he creates his metal works with mainly stainless steel and cast iron. He is known for his firing pans designed for daily use, with each piece hand-crafted by hand to give them a warm, textured quality. The opening reception will be held at 7:30 pm on Oct. 9 with Melanichiyaki in attendance and refreshments will be provided by poetry shop, Rurou.



Location: 7 E 40th St. (bet. 2nd Ave. & Ave. C), New York, NY 10013
www.volantemetals.com / info@volantemetals.com

October 17-18

Fujifilm Print Life Photo Exhibition & Sweepstakes
Fujifilm North America

Fujifilm launched a global initiative to send people of all ages of posting personal photos in 2018. To promote this, Fujifilm encouraged people to send in digital photos for a chance to have them printed and displayed in Grand Central Terminal in the Fujifilm Print Life Photo Exhibition. Enjoy printed photos that captured slices of life, from

women the land and beyond.
Location: Grand Central Terminal, Vanderbilt Hall
875, 4th Fl., New York, NY 10017
www.fujifilmnorthamerica.com/403911



Event/Workshop

October 4-7

Cosplay Photo Contest

GGI GGI CARRY

GGI GGI CARRY will have a Cosplay Photo Contest in conjunction with New York Comic Con. From Oct. 4-7, cosplayers who send pictures in costume along with GGI GGI CARRY clothes to markhug@pages.com or post these pictures on your Instagram with #GGIGGICARRYAMERICA will have a chance to win a \$100 cash reward. GGI GGI CARRY Times Square Store will deliver clothes to the Juarez Center during the convention and will also have a Trade Show campaign. The Cosplay Photo Contest cosplay will be held at all New York locations.

Location: Times Square Store

237 W. 36th St. (bet. 7th & 8th Ave.), New York, NY 10018
(866) 309-7200 / 2225

For other locations: www.ggicarryamerica.com

October 8 & 26

Parent and Child Event

Japanese Children's Society

Japanese Children's Society is hosting two parent and child events from 1-2 PM on Oct. 8 and 26. Each with a different theme, "Utsukushi Gakko" (Adorable day) on Oct. 8 and "Aki no Shokko" (Autumn Harvest) on Oct. 26. Participants will experience the atmosphere of Japanese culture and autumn harvest as well as try craft-making related to the cultures. Also, children works with over 20 years of experience will have a consultation about child care in the U.S. To register, call 333-980-4057 or email info@jcsny.org or up to three days before the event with your name, your child's name and age, and your phone number.



Location: 2140 Avenue J, 1st Washington Ave. /
Perth Ave. NY 10011
31. 333-980-4057 / www.jcsny.org

October 26

Utsukushi Fall Tea Ceremony Momiji Chabai

The Nippon Club

The Nippon Club's culture class will offer a tea ceremony party "Utsukushi Chabai" with the theme of "Autumn's changing color." This event will welcome both new and old friends and is a relaxing gathering in a Japanese atmosphere. A Japanese-style event with the address: 1001



the locale and locale in any life. There will be three sessions, 11:30 am, 1:30 pm and 3 pm. In the first two sessions, matches given to be accompanied by a special bento box, and the last session with snacks. Seats are limited and reservations are required.

Location: 195 W 5th St, 6th fl & 8th fl., 4th fl.
New York, NY 10013
RS: 212-691-2233 | www.singapore.org | culture@singapore.org

October 26 & 25 Japanese Cream Puff Class Chikara



Japanese cream puff known as "Dango Cream" French word "bûche" and English word "bûche" is a very popular pastry in Japan. Chikara is offering a class by Mami Yamashita, a pastry chef of Chikara, in which participants will learn how to

make cream puffs with various fillings, cream-filled bûche, matcha cream bûche and more. Each class lasts two hours, and as the 26th it will be an evening class while on the 25th it will be a morning class. Go to this website for details and to make a reservation.

Location: 230 E. 9th St, 2nd fl., (bet. 2nd & 3rd Ave.), New York, NY 10002
www.deliang.com/ | info@deliang.com

Happenings

Back Passengers & Senior Discounts and Expired Photo Credits! GO! GO! CLUBBY!

Through the end of October, GO! GO! CLUBBY! will be offering discounts to customers who purchase in bulk. For example, buying five or more comes gets you a 5% discount, and buying 10 or more gets you 10% off! In addition, customers who are 55 or older and show ID can receive a 5% discount (which can't be used with the bulk discount). Plus, anyone who mentions seeing the offer in *Chopsticks NY* will receive a free shopping coupon that can be used on their next visit for buying (per) chow, soups or bûche de Noël.



Location: 1000 Avenue of the Americas
237 W 38th St, (bet. 36 & 38 Ave.), New York, NY 10018
RS: 212-720-8222
For other locations: www.gogoclubby.com

Special Cocktail with Hakuro Liquor Promotion Sing Sing Ave. A

Every Thursday in October, celebrate the Sing Sing Ave. A, will be serving Tokyo Beach style in a welcome drink to customers in private rooms (Reservations are limited). Tokyo Beach is an original cocktail made with the peach flavor of that liquor. HAKURO has been serving since 1980. In addition, customers who order the Tokyo Beach on Tuesdays only pay \$5 (as opposed to the typical price of \$8). Why not try this special while enhancing your evening drink?

Location: 81 Avenue A, (bet. 2nd & 3rd St.), New York, NY 10009
RS: 212-679-6700 | www.singapore.com

Extra Meat for Lunch Set through October

Yakimura Futaba

Japanese barbecue restaurant Yakimura Futaba is giving its customers something new to savorize over. Anyone who comes in for lunch through Oct. 31 can receive an extra meat



service of the main dish as the set of their choice is a new piece of meat as opposed to cut. This offer is applied to

the set lunch with meat, when making (info) start (info) start! spicy pork and spicy chicken. All options come with sides like rice, fried chicken and bento. Please note we mention that you can find this offer in *Chopsticks NY*.
Location: 237 W 38th St, (bet. 36 & 38 Ave.), New York, NY 10018
RS: 212-679-6700
www.singapore.com

15% Off Promotion

GingerChix

GingerChix is a unique beauty and wellness boutique located in Chinatown based on Asian philosophy and essential plant oils. They specialize in plant-based skin and bodycare products as well as various skin-aging tools. For the whole month of October, when winter is around the corner, GingerChix is offering 15% off all their products to help you skin prepare for the extreme weather ahead.



Mention *Chopsticks NY* in store or use code *CHOPSTICKS* when you shop online.

Location: 34 W. 4th St., (bet. 3rd & 4th Ave.), New York, NY 10012
RS: 444-497-6397 | www.gingerchix.com | [Facebook](https://www.facebook.com/gingerchix) | [Instagram](https://www.instagram.com/gingerchix)

October Promotion: 10% off Haircuts

GARDEN RE NY YORK

During the month of October, the Japanese hair salon GARDEN RE NY YORK, in the West Village will be offering haircuts at 10% off for first-time customers on weekdays. "Fall is the season to come in for hair care, as during the summer hair gets damaged by UV rays, being outdoors and drying out from air conditioning. Just by treating the split ends, you can prevent the damage from spreading and change your style at the same time," says TRACY, stylist of GARDEN RE. Mention *Chopsticks NY* to receive this offer.

Location: 237 W 4th St (bet. Riverside & Washington St.)
New York, NY 10014
RS: 212-447-6323
www.gardenre.com | [Facebook](https://www.facebook.com/gardenre) | [Instagram](https://www.instagram.com/gardenre)





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TYKUのお酒は、数々の賞を受賞した奈良県の酒蔵、
梅乃宿酒造にて全量純米仕込みで造られています

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